

Shrimp with Lime-Soy Vinaigrette

Serves 4

Vinaigrette:

2 tablespoons vegetable oil

1/2 teaspoon lime zest

2 tablespoons lime juice

1 tablespoon soy sauce

2 teaspoons honey

Dash freshly ground pepper

Salad:

1/2 pound medium to large shrimp, cooked, shelled & deveined

12 baby carrots, blanched

1 1/2 cups snow peas, blanched

Boston or Bibb lettuce leaves

Combine the dressing ingredients in a jar. Shake and chill overnight. Combine shrimp, carrots and peas pods. Cover and chill 2 hours or overnight. Arrange lettuce on individual serving plates and top with shrimps, carrots and pea pods. Drizzle vinaigrette over salad and serve.

Sample recipe from the Junior League of Honolulu's *Another Taste of Aloha* cookbook. To order please visit www.juniorleagueofhonolulu.org